



VIETNAMESE CHICKEN 'BUN CHA'

with Pickled Veggies and Vermicelli Noodles

PRONTO

SPICY



HELLO BUN CHA

This popular dish is Vietnamese food at its best - simple ingredients, complex flavours

PREP: 15 MIN | TOTAL: 30 MIN | CALORIES: 532



Ground Chicken



Shallot



Garlic



Cilantro



Mint



Fish Sauce



Lime



Chili Garlic Sauce



Carrot,
julienned



Mini Cucumbers



Vermicelli Rice
Noodles

BUST OUT

- Grater
- Garlic Press
- 2 Medium Bowls
- Kettle
- Large Non-Stick Pan
- Whisk
- Measuring Spoons
- Small Bowl
- Large Bowl
- Strainer
- Sugar (2 tsp | 4 tsp)
- Salt and Pepper
- Olive or Canola oil

INGREDIENTS

2-person | 4-person

- | | | | |
|---------------------------|-------------------|--|-------------------|
| • Ground Chicken | 1 pkg | | 2 pkg |
| • Shallot | 1 | | 2 |
| • Garlic | 1 pkg
(10 g) | | 2 pkg
(20 g) |
| • Cilantro | 1 pkg
(10 g) | | 2 pkg
(20 g) |
| • Mint | 1 pkg
(10 g) | | 2 pkg
(20 g) |
| • Fish Sauce 0 | 1 pkg
(1 tbsp) | | 2 pkg
(2 tbsp) |
| • Lime | 1 | | 2 |
| • Chili Garlic Sauce 🌶️ | 1 pkg
(1 tbsp) | | 2 pkg
(2 tbsp) |
| • Carrot, julienned | 1 pkg
(113 g) | | 2 pkg
(227 g) |
| • Mini Cucumbers | 1 | | 2 |
| • Vermicelli Rice Noodles | 1 pkg
(150 g) | | 2 pkg
(300 g) |

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

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|------------------------|----------------------|
| 0 Seafood/Fruit de Mer | 5 Tree Nut/Noix |
| 1 Wheat/Blé | 6 Mustard/Moutarde |
| 2 Milk/Lait | 7 Peanut/Cacahuète |
| 3 Egg/Oeuf | 8 Sesame/Sésame |
| 4 Soy/Soja | 9 Sulphites/Sulfites |

*Laver et sécher tous les aliments.

** Cuire jusqu'à une température interne minimale de 165°F.



START STRONG



Wet your hands with water before making the patties. This will ensure the mixture doesn't stick to your fingers!



1 PREP

Wash and dry all produce.* Peel and finely grate the **shallot(s)** (**TIP:** Keep whole for easier grating). Mince or grate the **garlic**. Pick the **mint leaves** from the stems, then finely chop **half the** leaves. Cut the **cucumber(s)** in half lengthwise, then slice into ¼-inch pieces. Zest, then juice the **lime(s)**. (Bring a kettle of **water** to a boil.)



4 PREP DRESSING

Meanwhile, in another medium bowl, whisk together the **remaining fish sauce, lime juice, chili garlic sauce** and **2 tsp sugar** (double for 4 ppl). Reserve **half the dressing** in a small bowl. Set aside. Add the **carrots** and **cucumber** to the medium bowl and toss together. Set aside.



2 PREP CHICKEN

In a medium bowl, combine the **chicken, shallots, garlic, chopped mint, lime zest** and **half the fish sauce**. Season with **pepper**. Divide the **chicken mixture** into 8 equal portions. Roll them into balls then flatten them into patties.



5 COOK NOODLES

In a large bowl, combine the **noodles** with enough **boiling water** to cover. Set aside until the noodles are tender and cooked through, 2-3 min. Drain, then rinse the noodles under room temperature water. (**TIP:** Rinsing the noodles will prevent them from sticking together.)



3 COOK CHICKEN

Heat a large non-stick pan over medium heat. Add a drizzle of **oil**, then the **chicken patties**. Cook until golden brown 2-3 min per side. (**TIP:** Cook to a minimum internal temperature of 165°F.**)



6 FINISH AND SERVE

Roughly chop the **cilantro**. Divide the **noodles, chicken patties** and the **carrot and cucumber salad** between bowls. Top with the **remaining mint** and cilantro. Serve with the **chili garlic dressing**.

IN A PICKLE!

These pickled veggies are a great condiment for any Asian rice or noodle dish!